



The New Zealand International Wine Show 2021

Schedule of Judging Classes

Dry: Considered to be dry by the entrant.

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| CLASS | 1 | CHARDONNAY |
| CLASS | 2 | SAUVIGNON BLANC PREDOMINANT AND BLENDS |
| CLASS | 3 | VIOGNIER |
| CLASS | 4 | RIESLING |
| | 4a | Dry |
| | 4b | Medium – up to 50 g/L residual sugar |
| CLASS | 5 | GEWURZTRAMINER |
| | 5a | Dry |
| | 5b | Medium – up to 50 g/L residual sugar |
| CLASS | 6 | OTHER AROMATICS – INCLUDES BLENDS, ALBARINO, ARNEIS, GRUNER VELTLINER, VERDELHO, CHENIN BLANC ETC |
| | 6a | Other Aromatics, including Blends - Dry |
| | 6b | Other Aromatics, including Blends - Medium – up to 50 g/L residual sugar |
| CLASS | 7 | PINOT GRIS |
| | 7a | Dry |
| | 7b | Medium – up to 50 g/L residual sugar |
| CLASS | 8 | OTHER NON-AROMATICS – INCLUDES BLENDS |
| | 8a | Dry |
| | 8b | Medium – up to 50 g/L residual sugar |
| CLASS | 9 | SWEET WINES – over 50g/L residual sugar |
| CLASS | 10 | METHODE TRADITIONELLE (other than Sauvignon Blanc) and CHAMPAGNE |
| CLASS | 11 | OTHER WHITE SPARKLING WINES |
| | 11a | Sparkling, Dry, includes Prosecco |
| | 11b | Sparkling, Medium or Sweet, includes Prosecco |
| | 11c | Asti/Muscat style |
| | 11d | Sparkling or Methode Traditionelle Sauvignon Blanc |
| CLASS | 12 | ROSE SPARKLING, ROSE METHODE TRADITIONELLE, ROSE CHAMPAGNE |
| | 12a | Sparkling, Dry |
| | 12b | Sparkling, Medium or Sweet |
| | 12c | Bottle Fermented, includes Rose Champagne |
| CLASS | 13 | RED SPARKLING, METHODE TRADITIONELLE |
| | 13a | Sparkling, Dry |
| | 13b | Sparkling, Medium or Sweet |
| | 13c | Bottle Fermented Dry |
| | 13d | Bottle Fermented, Medium or Sweet |
| CLASS | 14 | ROSÉ OR BLUSH |

NEW ZEALAND INTERNATIONAL WINE SHOW

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| CLASS | 15 | CABERNET SAUVIGNON PREDOMINANT AND BLENDS e.g. Cabernet/Merlot, Cabernet/Malbec. Excludes Syrah/Shiraz in any blend. |
| | 15a | Cabernet Sauvignon |
| | 15b | Cabernet Sauvignon predominant blend |
| CLASS | 16 | MERLOT PREDOMINANT AND BLENDS e.g. Merlot/Cabernet, Merlot/Malbec. Excludes Syrah/Shiraz in any blend. |
| | 16a | Merlot |
| | 16b | Merlot predominant blend |
| CLASS | 17 | MALBEC, CABERNET FRANC OR PETIT VERDOT PREDOMINANT. Excludes Syrah/Shiraz in any blend. Includes any of these three varieties as a single variety. |
| CLASS | 18 | SHIRAZ/SYRAH PREDOMINANT, INCLUDING BLENDS |
| | 18a | Shiraz – includes Shiraz / Viognier |
| | 18b | Syrah – includes Syrah / Viognier |
| | 18c | Shiraz/Syrah predominant blend, e.g. Shiraz/Cabernet |
| CLASS | 19 | BLENDS WITH SHIRAZ Wines that include Shiraz/Syrah in the blend but is not predominant, e.g. Cabernet/Shiraz, Cabernet/Merlot/Shiraz |
| CLASS | 20 | PINOT NOIR |
| CLASS | 21 | ITALIAN REDS, OR ITALIAN VARIETIES OR STYLES (from any country) Other than for classes above, e.g. Sangiovese, Montepulciano |
| CLASS | 22 | SPANISH REDS, OR SPANISH VARIETIES OR STYLES (from any country) Other than for classes above, e.g. Tempranillo, Garnacha, Monastrell |
| CLASS | 23 | FRENCH REDS Other than for classes above, e.g. Beaujolais, Cotes du Rhone, Chateauneuf du Pape etc. |
| CLASS | 24 | GRENACHE PREDOMINANT, INCLUDES GSM (Note: Cotes du Rhone should be in Class 23, Garnacha should be in Class 22) |
| CLASS | 25 | OTHER REDS AND VARIETAL BLENDS e.g. Pinotage, Zinfandel, Petite Sirah etc, non-varietal generic blends |
| CLASS | 26 | PORTS AND PORT STYLES |
| | 26a | Portuguese Tawny |
| | 26b | Portuguese Ruby |
| | 26c | Vintage Character |
| | 26d | LBV |
| | 26e | 10 Year Old |
| | 26f | 20 Year Old |
| | 26g | 30 Year Old |
| | 26h | Vintage |
| | 26i | Non Portuguese, e.g. Australian, NZ, South African |
| CLASS | 27 | SHERRY AND SHERRY STYLES |
| | 27a | Spanish |
| | 27b | Non Spanish |
| CLASS | 28 | OTHER FORTIFIED OR FORTIFIED STYLES |

NOTE:

Where suppliers or agents are unsure of correct judging classes, the competition organisers will position the wines into suitable classes. If unsure on class, please contact the organisers.

Entrants will not be supplied with judging class labels.

These will be applied by the competition organisers.